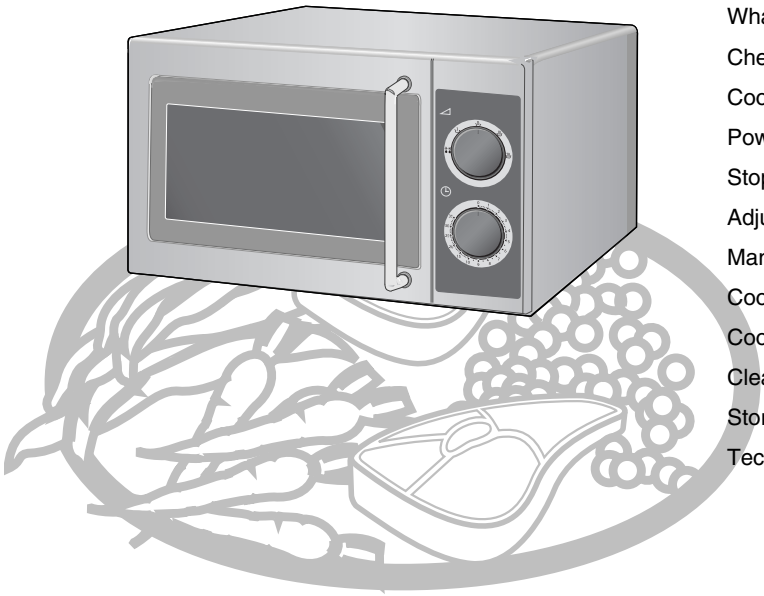
SAMSUNG

MICROWAVE OVEN

(COMMERCIAL)
Owner's Instructions and Cooking Guide

CM1039A



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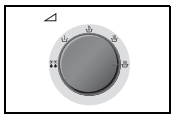
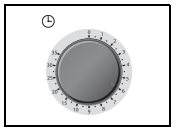
Quick Look-up Guide

If you want to cook some food

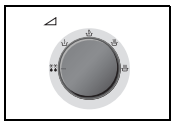


1. Place the food in the oven.
   Select the power level by rotating the **COOKING POWER CONTROL** knob.

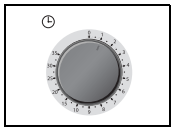


2. Select the cooking time by rotating the **TIMER** knob.

If you want to defrost some food

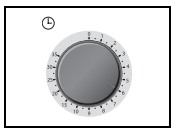


1. Turn the **COOKING POWER CONTROL** knob to(⁂).



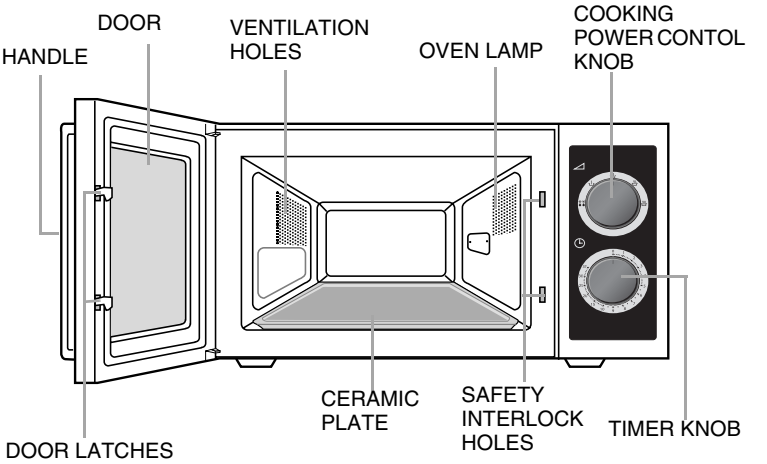
2. Turn the **TIMER** knob to select the appropriate time.

If you want to adjust the cooking time

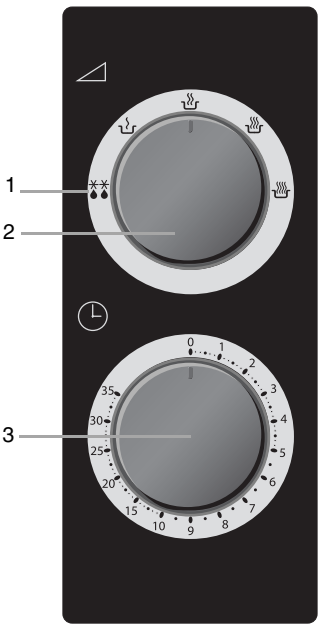


1. Leave the food in the oven.
   Turn the **TIMER** knob to desired time.

Oven



Control Panel



1. DEFROST
2. COOKING POWER CONTROL KNOB
3. TIMER KNOB

Using this Instruction Booklet

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The step-by-step reocedures use two different symbols.

Important

Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautiones

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IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

WARNING:
If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:
- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:
Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation **ALWAYS** allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
Stir during heating, if necessary, and **ALWAYS** stir after heating.

- In the event of scalding, follow these **FIRST AID** instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.

WARNING:
The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

- Only use utensils that are suitable for use in microwave ovens;
  DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
  Do not use your microwave oven to dry papers or clothes.
- Small amounts of food require shorter cooking or heating time.
  If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

Safety Precautiones (continued)

- **NEVER** heat a babys bottle with the teat on, as the bottle may explode if overheated.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The appliance should not be cleaned with a water jet.
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

- **DO NOT** operate the microwave oven when it is empty. the power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
  It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.

IMPORTANT

- Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Installing Your Microwave Oven

This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

☛ For your personal safety, this appliance must be:
- Properly earthed (3-pin plug)
- Plugged into a standard 230 Volt, 50 Hz, AC earthed socket

1. Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven by leaving at least 10cm(four inches) of space behind, on the sides of the oven and 20cm(eight inches) of above.

2. Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

3. Remove all packing materials inside the oven.

4. Plug the cable into a 3-pin, earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable as supplied from service center.

Recommendations

✉ DO NOT install the microwave oven in hot or damp surroundings.
Example: Next to a traditional oven or radiator.

✉ The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.

✉ Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

What to Do if You are in Doubt or Have a Problem

Before you call a service engineer your oven, check this list of possible problems and solutions.

- Neither the oven's display nor the oven operate.
  - Properly insert the plug into a grounded outlet.
  - If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
  - Remove the plug from the outlet, wait ten seconds, then plug it in again.
  - Reset the circuit breaker or replace any blown fuse.
  - Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
  - Plug the oven into a different outlet.
- The oven's display works, but the power doesn't come on.
  - Make sure the door is closed securely.
  - Check to see if packing material or other material is stuck to the door seal.
  - Check for door damage.
  - Press Cancel twice and re-enter all cooking instructions.
- The power goes off before the set time has elapsed.
  - If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. Reset the cooking instructions.
  - Reset the circuit breaker or replace any blown fuse.
- You see sparks or arcing.
  - Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.
- Using your microwave causes TV or radio interference.
  - This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Checking that Your Oven is Operating Correctly

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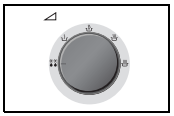
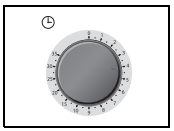
The following simple procedure enables you to check that your oven is working correctly at all times.

First, place a bowl of water on the turntable. Then, close the door.



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.
   (MAXIMUM POWER : 1000 W)



2. Set the time 4 to 5 minutes by turning the **TIMER** knob.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

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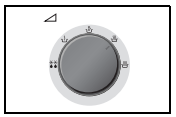
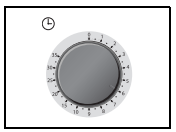
Cooking / Reheating

The following procedure explains how to cook or reheat food. ALWAYS check your cooking settings before leaving the oven unattended.
First, place the food in the centre of the turntable. Then, close the door



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.
(**MAXIMUM POWER : 1000 W**)



2. Set the time by turning **TIMER** knob.
Result : The oven light comes on and the turntable starts rotating.

- **Never** switch the microwave oven on when it is empty
- You can change the power level during cooking by turning the **COOKING POWER CONTROL** knob.

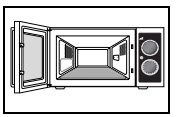
Power Levels

You can choose among the power levels below..

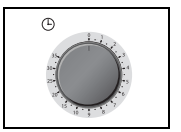
Power Level	Percentage	Output
HIGH ( )	100 %	1000 W
MEDIUM HIGH ( )	70 %	700 W
MEDIUM ( )	50 %	500 W
MEDIUM LOW ( )	30 %	300 W
DEFROST ( )	15 %	150 W

Stopping the Cooking

You can stop cooking at any time to check the food.

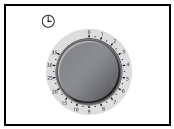


1. To stop temporarily;
Open the door.
Result : Cooking stops. To resume cooking, close the door.



2. To stop completely;
Turn the **TIMER** knob to “0”.

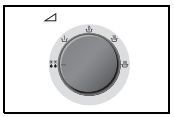
Adjusting the Cooking Time



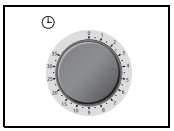
Adjust the remaining cooking time by rotating the **TIMER** knob.

Manual Defrosting Food

The Defrost feature enables you to defrost meat, poultry, fish. First, place the frozen food in the centre of the turntable and close the door.



1. Turn the **COOKING POWER CONTROL** knob to ⁂ .



2. Turn the **TIMER** knob to select the appropriate time.
Result : Defrosting begins.

✉ Use only recipients that are microwave-safe.

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Cookware Guide

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To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended
✓✗ : Use Caution
✗ : Unsafe

Reheating Dish Entrees

Use the power levels and times in this table as a guide lines for reheating

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Plated Meal (chilled)	350 g	Plate a meal of 2-3 chilled components on a ceramic dish. Reheat covered.	MEDIUM	6½-7	3
Chicken Curry & Rice (chilled)	300 g	Plate a meal of 2 chilled components on a ceramic dish (e.g. rice and curry). Reheat covered.	MEDIUM	4½-5½	3
Pasta with sauce (chilled)	350 g	Put pasta (e.g. spaghetti or egg noodles) into a deep ceramic plate. Reheat covered. Stir during reheating.	HIGH	4-5	3
Filled pasta in sauce (chilled)	350 g	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Reheat covered. Stir occasionally during reheating.	MEDIUM	4½-5½	3
Lasagne (chilled)	400 g	Put the chilled lasagne (pre-cooked product) widthways in the centre of table. Reheat covered.	HIGH	4½-5½	3
Bechamel Potatoes (chilled)	400 g	Put bechamel potatoes (pre-cooked product) widthways in the centre of table. Reheat covered.	MEDIUM	5½-6½	3
Baked Potatoes (ready cooked and chilled)	500 g (2x250 g)	Pierce film and put potatoes on a flat ceramic plate.	HIGH	5-6	2-3

Reheating Soup and Stew

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Soup (chilled)	250 g	Pour into a deep ceramic plate. Reheat covered. Stir during reheating.	HIGH	3-3½	2-3
Stew (chilled)	250 g 500 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	MEDIUM	4-4½ 5½-6	2-3
Bean Stew (canned)	350 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	MEDIUM	3½-4	2-3
Soup (frozen)	1000 g	Pour into a glass pyrex dish with lid. Reheat covered. Stir during reheating.	HIGH	20-22	2-3

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Reheating Snacks

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Cheeseburger (chilled)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	HIGH	1-1½	2-3
Cheeseburger (frozen)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	MEDIUM	3-3½	2-3
Hot Dog (chilled)	125 g (1pc)	Put hot dog on kitchen paper on a ceramic plate.	MEDIUM	ca. 1½	2-3
Pizza; Slice (chilled)	100 g	Put the pizza slice on a kitchen paper on ceramic plate.	MEDIUM	1½-2	1-2
Meat & Vegetable Wrap (chilled)	200 g	Put the chilled wrap (filled pastry roll) on kitchen paper on a ceramic plate.	MEDIUM	2-2½	1-2
Quiche/ Pie (chilled)	150 g	Put quiche on kitchen paper on a ceramic plate.	MEDIUM	2-2½	2-3
Croissants	2 pcs (60g)	Put the croissants on kitchen paper on a ceramic plate. Serve croissants directly after warming.	MEDIUM	½-1	-

Cooking Breakfast

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Bacon (chilled)	2 slices à 20 g	Put bacon slices on kitchen paper on a flat ceramic plate.	HIGH	ca. 1½	1
Scrambled Eggs	2 eggs	Beat eggs, add salt and 2 tbsp. milk. Put in a deep ceramic plate. Stir several times during cooking.	MEDIUM	ca. 2½	1
Baked Beans (canned)	250 g	Put the beans in a deep ceramic plate. Reheat covered. Stir during reheating.	MEDIUM	2½-3½	1-2

Defrosting Bread and Cake

Use the power levels and times in this table as a guide lines for cooking. .

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Baguettes	150 g (1pc)	Put the baguette widthways on kitchen paper in the oven.	DEFROST	ca. ½	3-5
Bread Rolls	4 pcs à 50 g	Put the rolls side by side on kitchen paper in the oven.	DEFROST	ca. 3	3-5
Fruit Cake	120 g (1pc)	Put the piece of cake on a ceramic plate.	DEFROST	3-3½	5-10
Cream Cake Roll	100 g (1pc)	Put the piece of cake on a ceramic plate. Place plate in the centre of table. Let stand until cream is totally defrosted.	DEFROST	ca. 1	10-20

Defrosting and Cooking Desserts

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Berries in sauce	250 g	Put frozen fruits in a glass pyrex bowl with lid. Reheat covered. Stir once during standing time.	MEDIUM	6-6½	2-3
Yeast Dumplings with jam filling	300 g (2pcs)	Put frozen yeast dumplings (pre-cooked) side by side in a glass pyrex bowl with lid. Moist the top of them with cold water. Cook covered.	MEDIUM	4½-5	2-3

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to pre-vent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.

2. Remove any splashes or stains on the inside surfaces with a soapy cloth.

3. To loosen hardened food particles and remove smells, place a jug of water and lemon juice on the ceramic plate and heat for ten minutes at maximum power.

4. Do not clean this product using water.

✉ **DO NOT** spill water in the vents.

✉ **NEVER** use any abrasive products or chemical solvents.

✉ Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ **Clean the** microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury .

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should repair this oven.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

EN

EN

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	**CM1039A**
Power source	230V ~ 50 Hz
Power consumption Microwave	 1450 W, 6.5 A
Output power	230V : 1000 W (IEC-705) (5 power levels including defrost)
Operating frequency	2450 MHz
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	 517 x 297 x 412 mm 336 x 225 x 349 mm
Volume	26 liter
Weight Net Gross	 17.5 kg 19.0 kg

English

Correct Disposal of This Product
(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

SAMSUNG ELECTRONICS

If you have any problems with your machine please can you contact Samsung European distributor

Samsung professional microwave ovens
European service centre

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